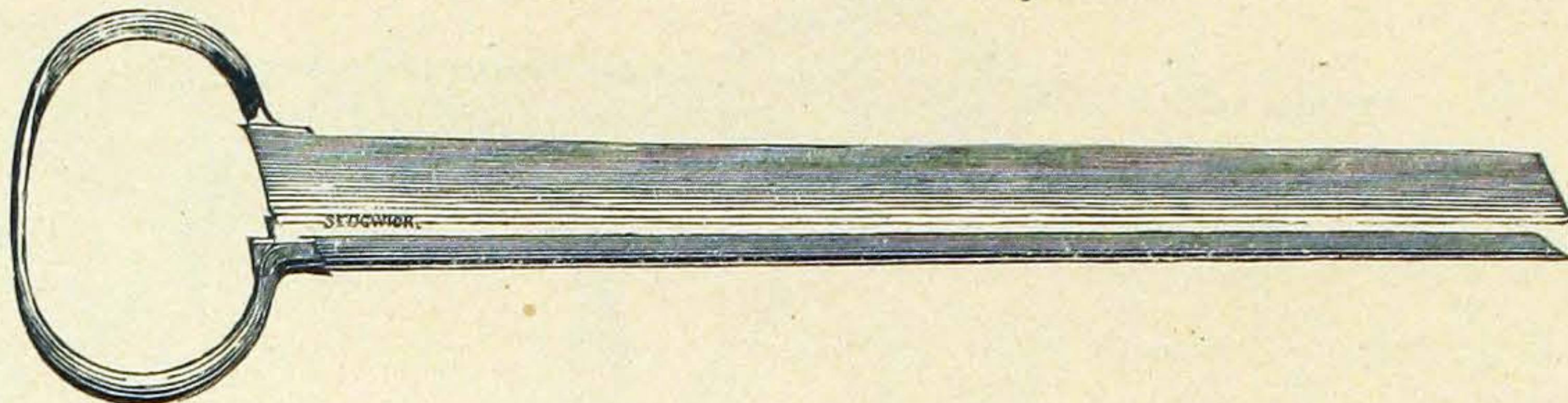


AGENTS FOR

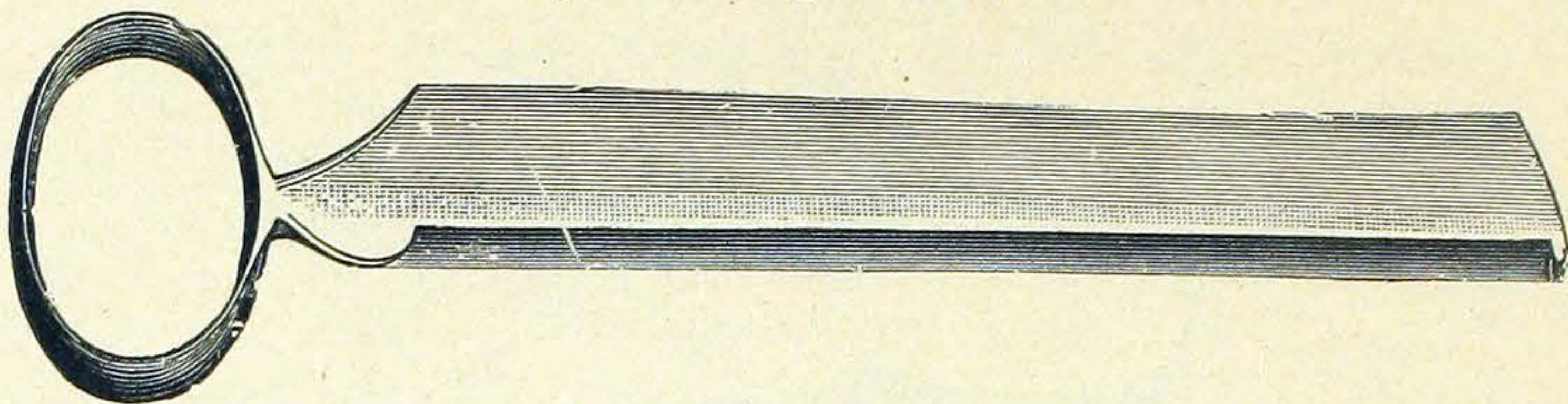
## D. H. BURRELL &amp; CO.

## Cheese and Butter Tryers.



No. 2, Cheese Tryers, cast steel, japanned handles, per dozen,	4	5	6 in.
Nickel plated, extra, per dozen, \$1.50.	\$3.25	3.50	3.75
No. 5, Butter Tryers, cast steel, japanned handles, per dozen,	12	15	18
Nickel plated, extra, per dozen, \$3.00.	\$6.50	7.25	7.75
		21	24 in.
		8.50	9.25

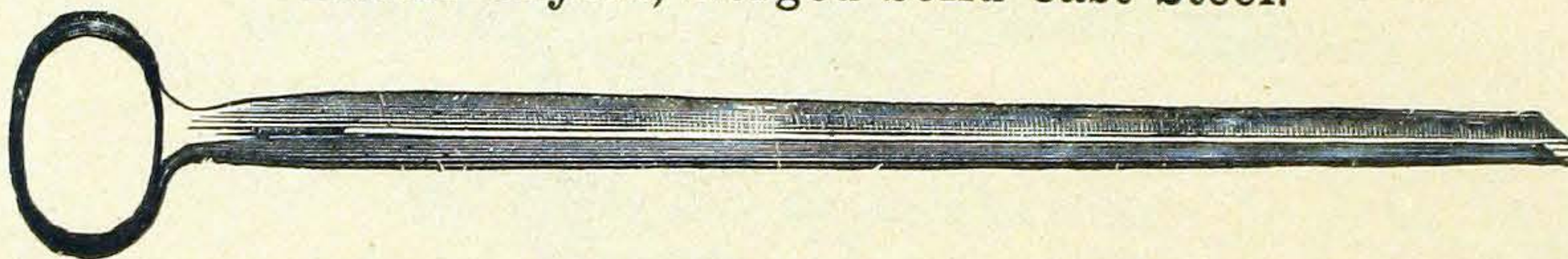
## Cheese Tryers, Forged Solid Cast Steel.



TEMPERED.

No. 3, Solid cast steel, japanned handles, per dozen, $\frac{5}{8}$ wide,	4	5	6 in.
" 3, " " " " " $\frac{3}{4}$ wide,	\$7.25	8.00	9.00
No. 4, Extra finished solid cast steel, polished handles, per dozen, $\frac{5}{8}$ wide,	8.25	9.00	10.00
" 4, " " " " " $\frac{3}{4}$ wide,	10.00	11.00	12.00
Nickel plated, extra, per dozen, \$1.80.	11.00	12.00	13.00

## Butter Tryers, Forged Solid Cast Steel.



TEMPERED.

No. 6, Solid cast steel, japanned handles, per dozen,	18	21	24 in.
" 7, Extra finished, solid cast steel, polished handles, per dozen,	\$18.00	19.75	21.50
Nickel plated, extra, per dozen, \$4.00.	26.00	28.00	30.00

## Butter Tryers, New Pattern Wood T-Handles.

No. 9, With rosewood handles, finely tempered and finished, per dozen,	18	21	24 in.
" 9, With ebony handles, finely tempered and extra finished, per dozen,	\$30.00	32.00	34.00
Nickel plated, extra, per dozen, \$4.00.	38.00	40.00	42.00

## Tallow Tryers.



No. 10, Forged solid cast steel, T-handles, per dozen,	30	36 in.
Nickel plated, extra, per dozen, \$5.00.	\$32.00	36.00

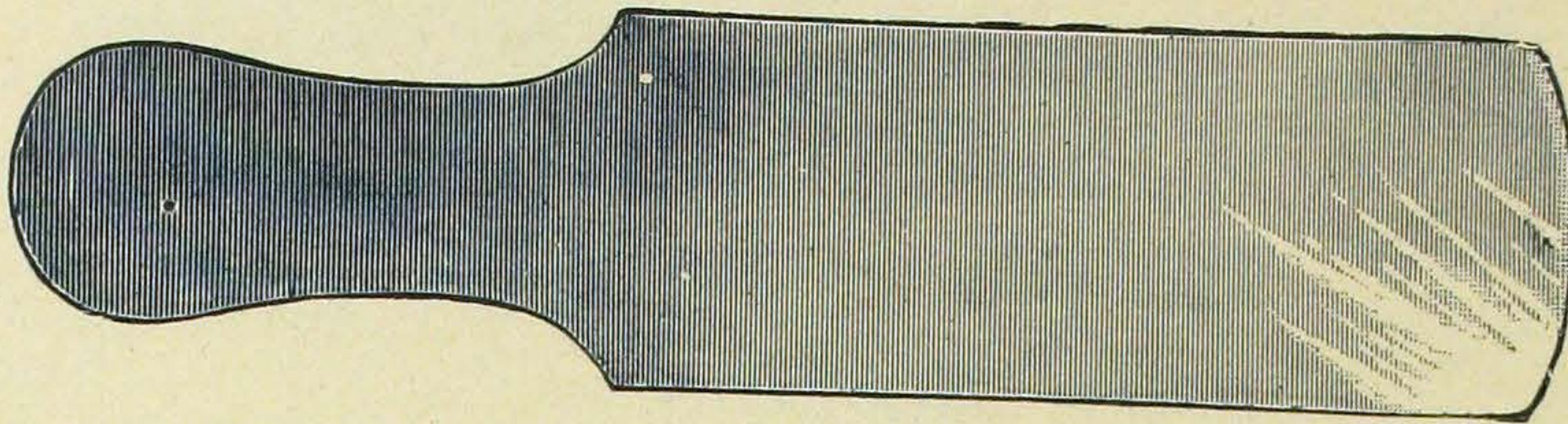
## Flour Tryers.



No. 8, Flour Tryers, cast steel, 28 inches, per dozen,			\$24.00
Nickel plated, extra, per dozen, \$3.00.			



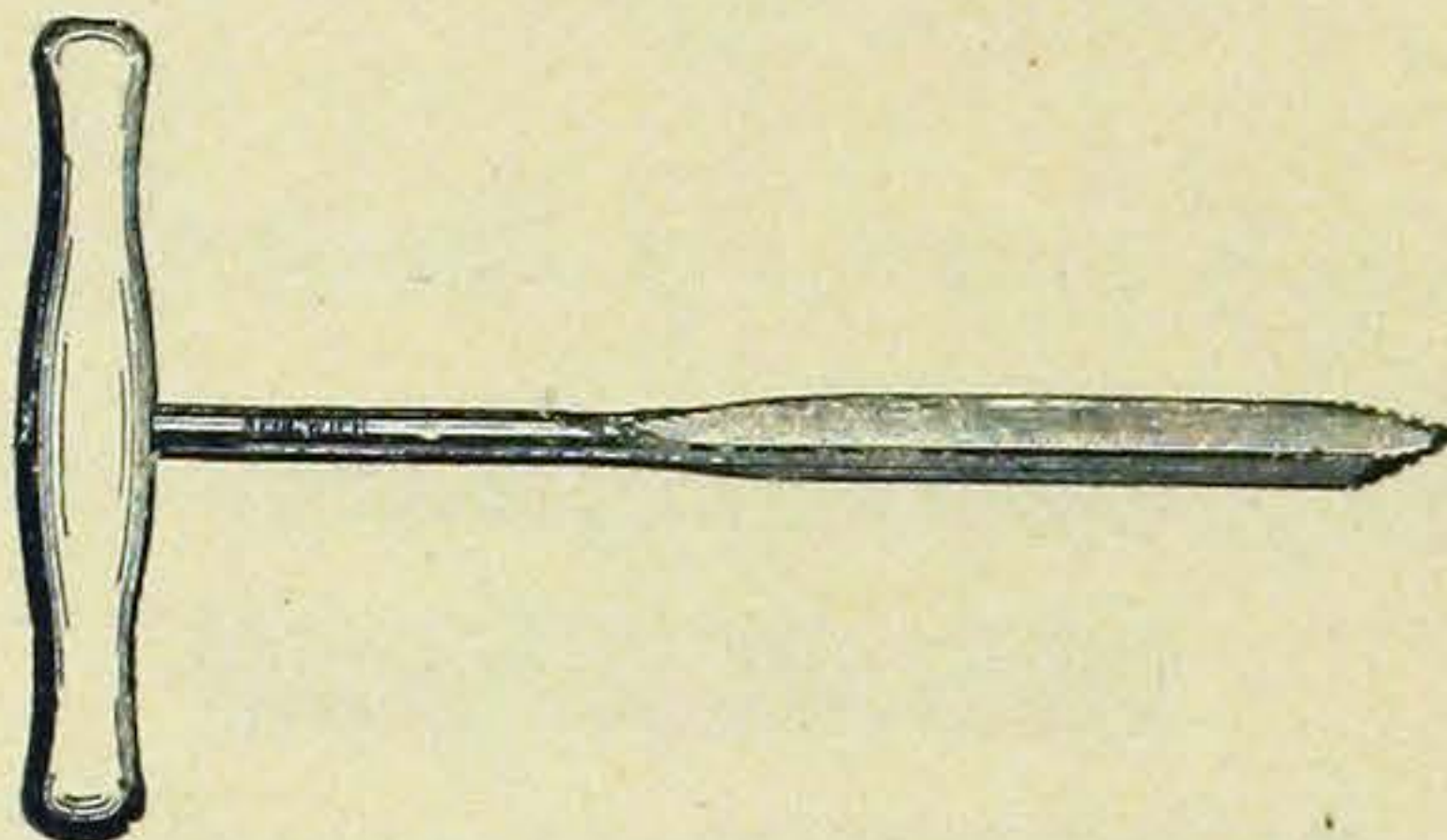
### Flour Testers.



No. 24, Flour Testers, cast steel, nickel plated,  
Special, " " "

per dozen, \$3.00  
" 4.00

### Flour and Sugar Augers.



No. 11, Improved flour and sugar auger, solid cast steel, rosewood handle, with gimlet point and cutting screw, which bore easily a smooth and true hole through any cask or barrel without splitting the wood.

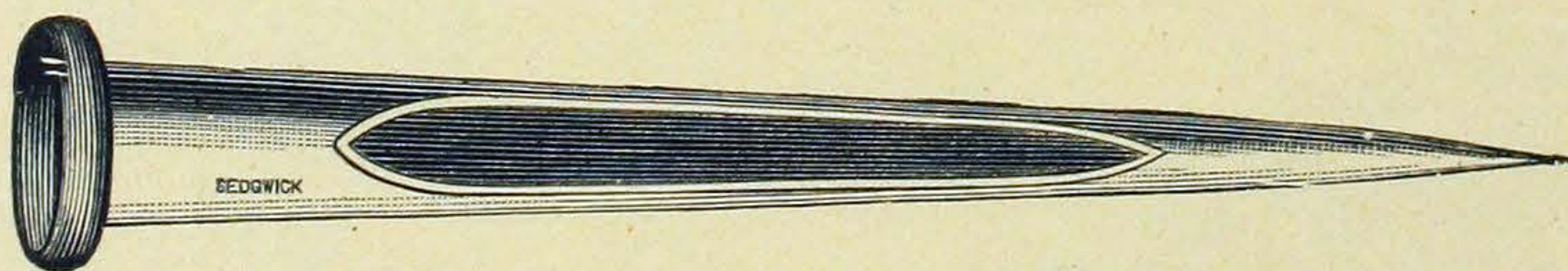
10	12	15	18	21	24	inch.
\$19.00	22.00	28.00	34.00	40.00	45.00	per dozen.

Nickel plated, extra, per dozen, \$4.00.

Flour and sugar auger, cast steel without screw, for sampling only.

10	12	15	18	21	24	inch
\$15.00	18.00	24.00	30.00	35.00	40.00	per dozen.

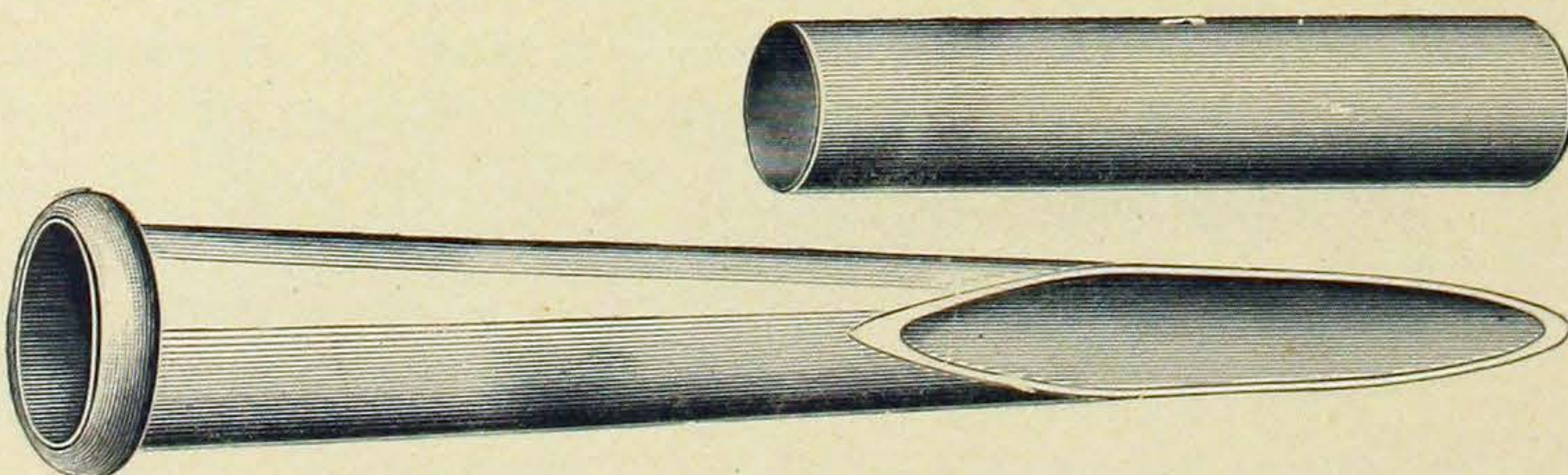
### Coffee Tryers.



No. 12, Coffee Tryers, cast steel, with solid points, 9 inches, . . . . . per dozen, \$12.00  
" 12, " " " " " 12 " . . . . . " 15.00

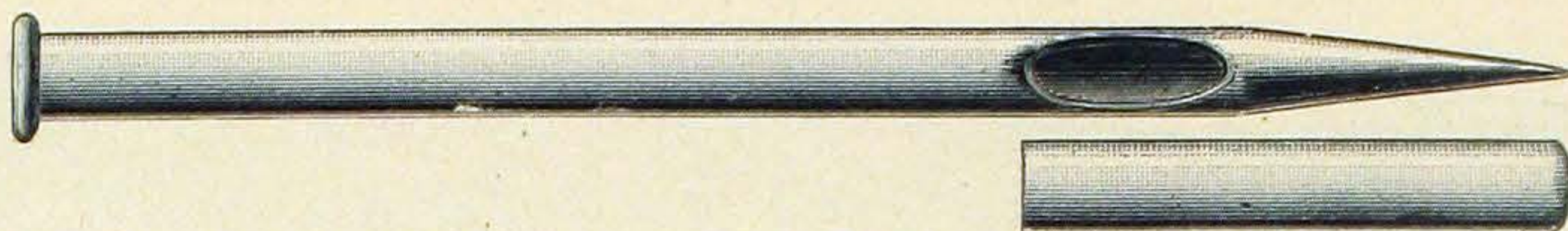
Nickel plated, extra, per dozen, \$3.00.

### Wheat Tryers.



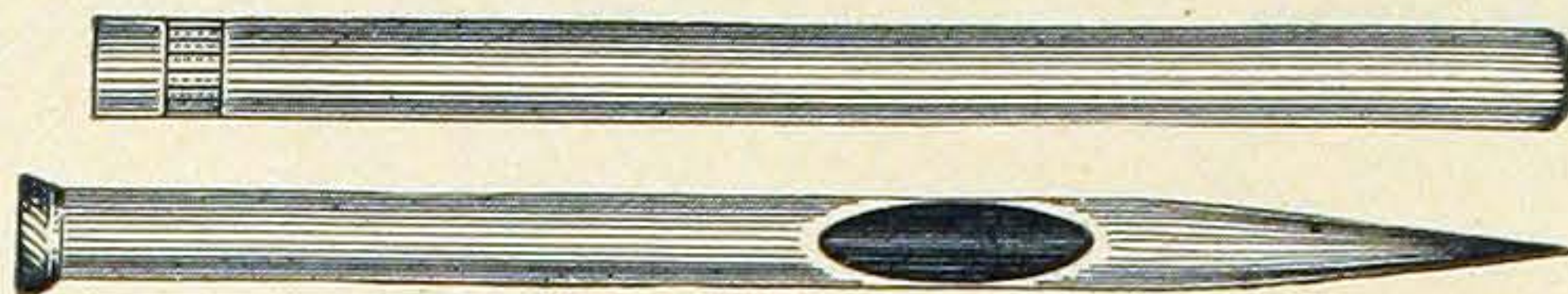
No. 1, Wheat Tryers, with sheath, nickel plated, . . . . . per dozen, \$11.00



**Grain Tryers.**

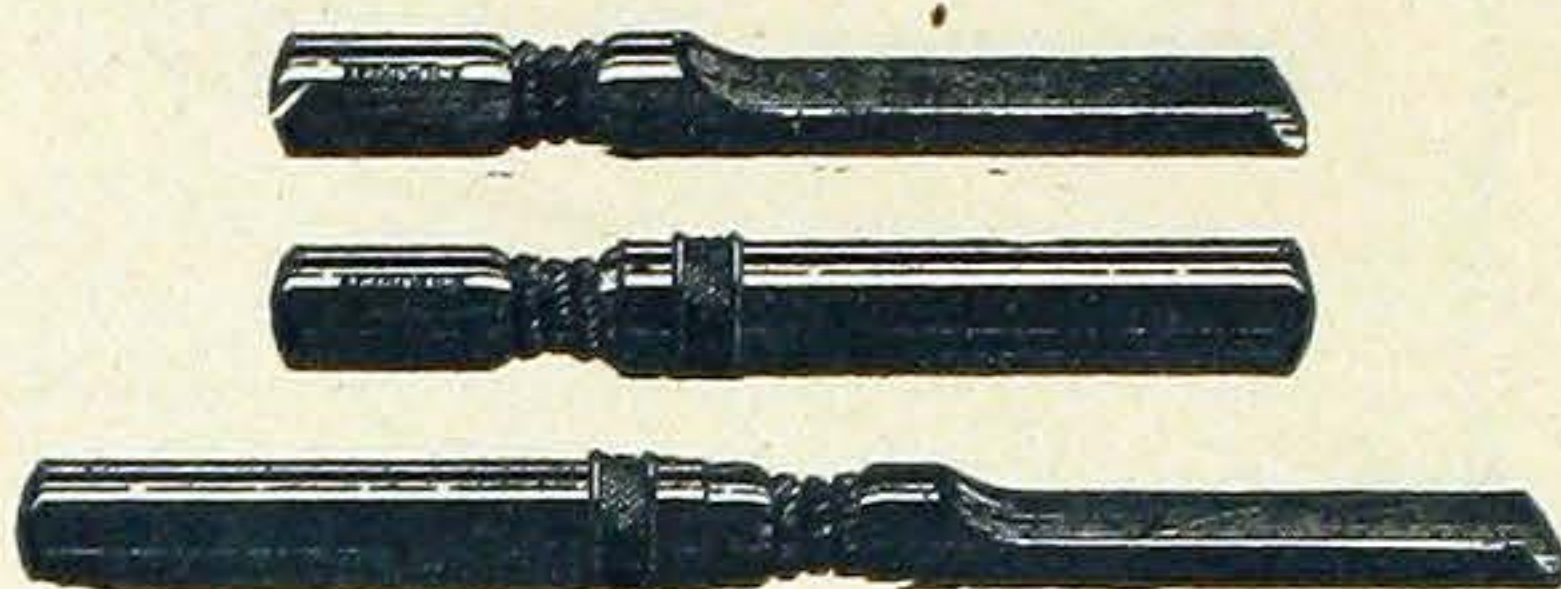
No. 13, Grain Tryers, with sheath, nickel-plated, . . . . .

per dozen, \$10.00

**Seed Tryers.**

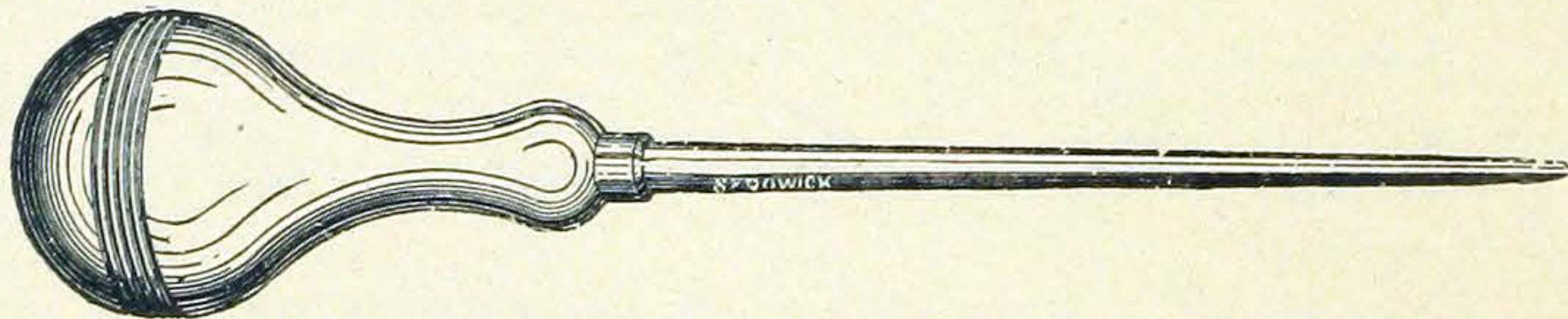
No. 14, Seed Tryers, with case, nickel-plated, . . . . .

per dozen, \$10.00

**Pocket Butter and Cheese Tryers.**

No. 15, Nickel-plated solid steel Pocket Tryers, with case, easily cleaned, and keeps clean in the pocket, . . . . .

per dozen, \$3.00

**Ham Tryers.**

No. 16, Oval blade, . . . . .

per dozen, \$3.00

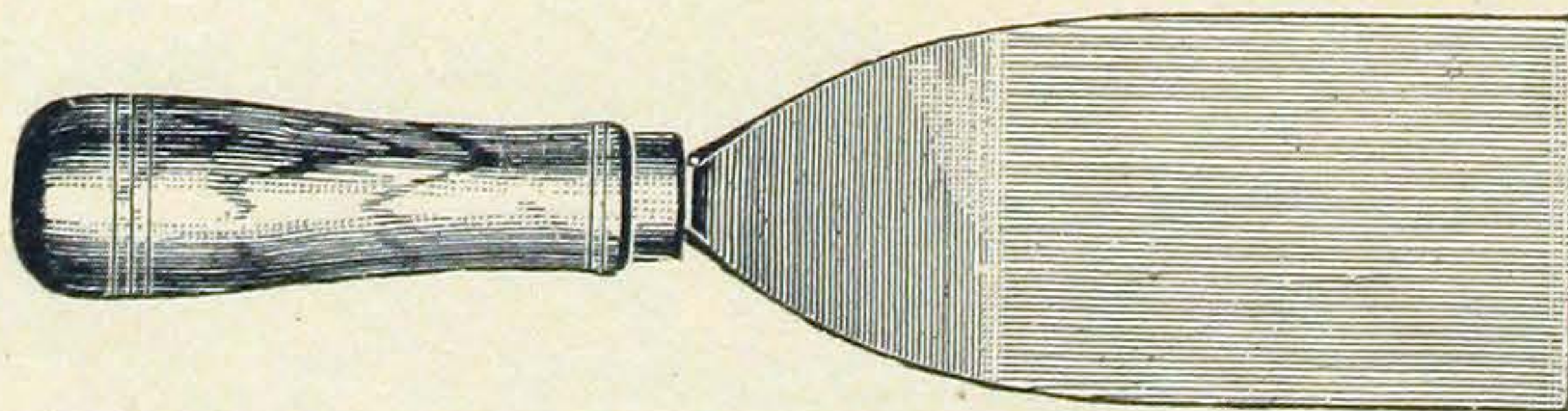
**Ham Stringers.**

No. 17, With solid eye or slotted, . . . . .

per dozen, \$4.00

**Butter Spade.**

SOLID CAST STEEL.

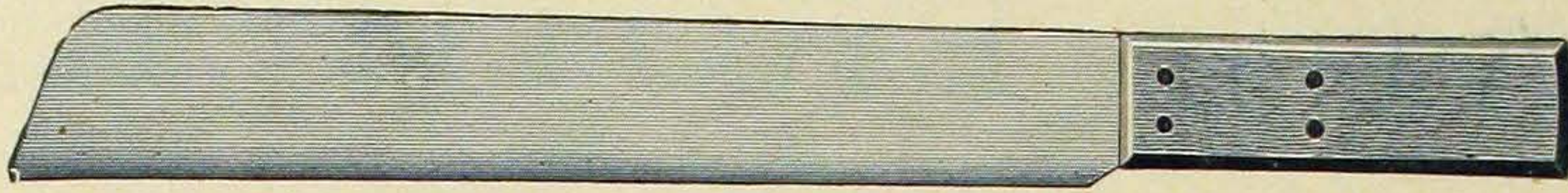
No. 18, For cutting and extracting butter, lard, tallow, etc., from a tub or firkin, tinned,  
Nickel-plated, . . . . .

per dozen, \$9.00

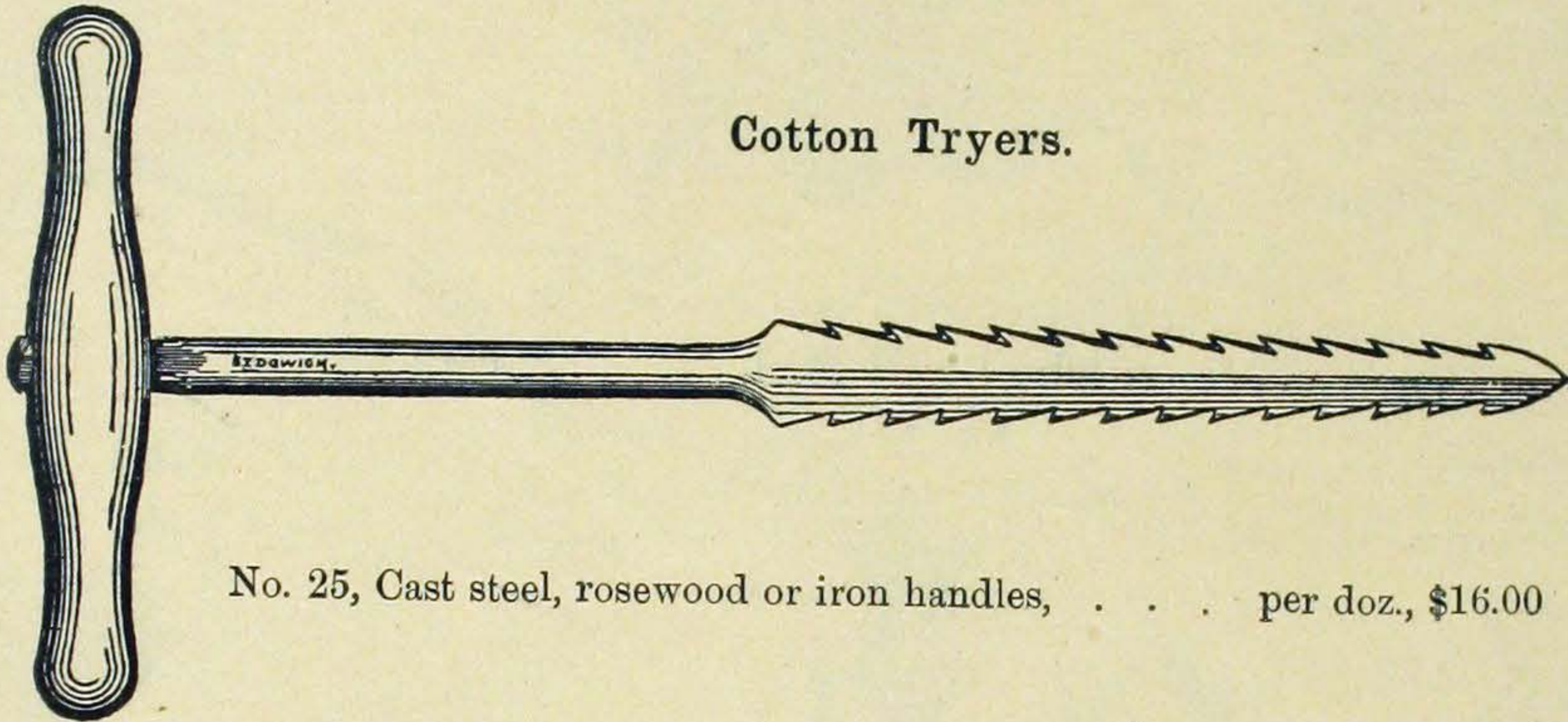
" 10.00



## Cheese Knife. \*



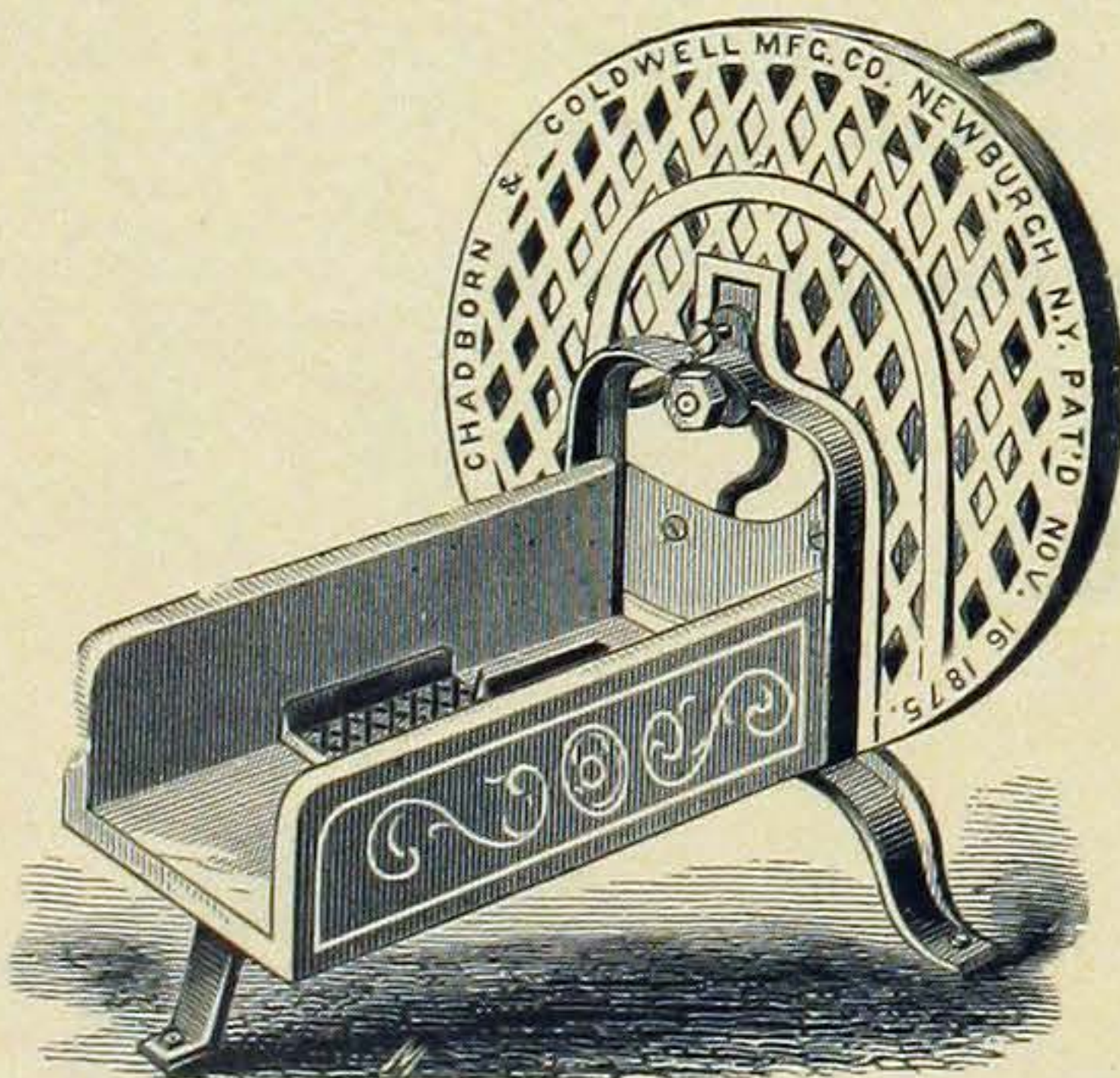
No. 19, Cheese Knife, rosewood handle, tinned,		12	14 in.
Nickel plated,	per dozen,	\$9.00	10.00
" 20, Cheese Knife, iron handle, tinned,	"	10.00	11.00
Iron handle, nickel plated,	"	8.00	9.00
	"	9.00	10.00



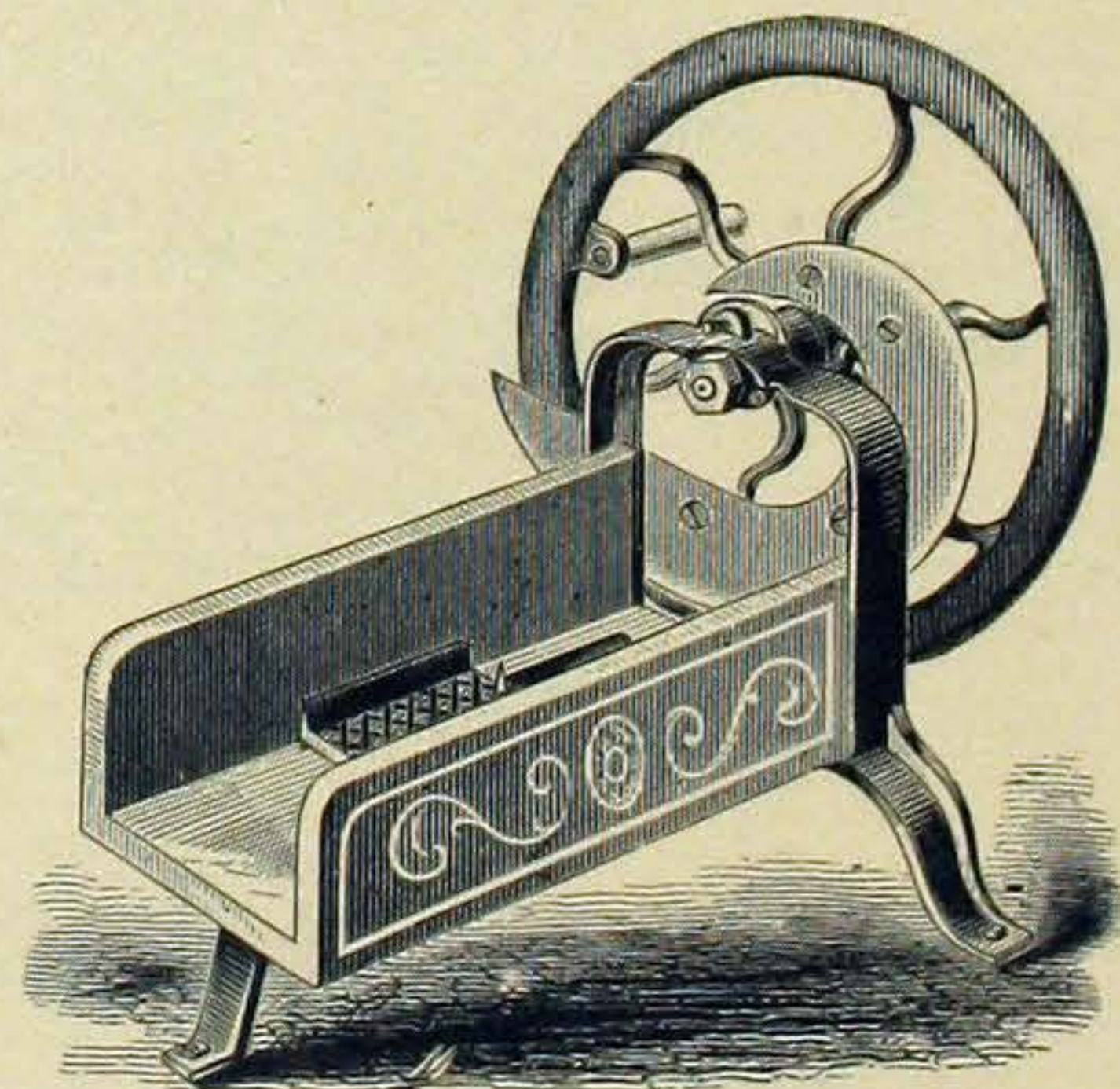
## Cotton Tryers.

No. 25, Cast steel, rosewood or iron handles, . . . per doz., \$16.00

## CHADBORN'S AUTOMATIC SMOKED BEEF CUTTER.



WITH GUARD IN POSITION FOR USE.



WITH GUARD REMOVED FOR SHARPENING KNIFE, &C.

Whoever has had experience in cutting DRIED BEEF will be pleased to know that our AUTOMATIC CUTTER is *simple in construction, easy of operation, does perfect work, and will not, with ordinary care, get out of order.*

Grocers will be interested in the fact that this cutter works equally well on soft green beef as with hard dried beef, and the slices are entirely uniform in thickness.

The feed is variable, and thickness of slice can be changed at pleasure. The knife rarely needs sharpening, but when it does, remove guard and whet on beveled side.

DIRECTIONS.—Screw firmly to bench or counter. Always keep the slide in the bottom of the box, with the *points toward the knife.*

Price, . . . . . \$7.50